

## Langhe Nebbiolo DOC La Chiusa Chionetti

# CHIONETTI

### The Producer:

The history of the Chionetti family has been linked to the vine from the 19th century. The turning point came in 1912 when Giuseppe Chionetti bought the farm in a suitable area for vineyards in San Luigi in the town of Dogliani. Starting from this moment the Chionetti family linked its own name with the Dolcetto wine they were selling to the biggest traders of the area. Gradually the sale of bottled wine, and consequently the Chionetti name, were established. Andrea then, the son of Quinto, decided to explore the potential of their vineyards and, as a result, they start to produce three crus: Sorì Briccolero, San Luigi, Vigna la Costa.

### The Wine:

Grape(s): 100% Nebbiolo  
Area: Dogliani commune south of the Barolo area  
Harvest: End of September  
Vinification: The ageing from harvesting to the sale exceeds one year, with a period in big French oak barrels not toasted. The wine is not filtered.

### Tasting Notes:

- Certainly Nebbiolo is formidable, with fierce tannins and acidity, but it is also gloriously scented—'tar and roses' is the classic description—and has a supple, evocative flavor that lingers on the tongue.
- Characteristics of the grape: dark berries, dark cherries, black plums, anise, tobacco, cedar, smoke, tar, violets, truffles, black licorice, moss, earth, leather, dried fruits, rosemary, thyme... This Piedmontese version is predominately dry, elegant red wines that benefit from long bottle aging.

Code: 2312  
ABV: 14%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Organic: Yes - not certified  
Closure: Cork

